

twenty eight

Wine Spectator Award of Excellence
Whiskey Focused Bar

MEAT & CHEESE {minimum selection of three meat or cheese}

MEAT:	House Whipped Lardo	5	Coppa Molinari & Sons, CA	6
	Sopressata Olli Salumeria, CA	6	Prosciutto San Nicola di Parma, Italy	6
CHEESE:	Parmesan Parmigiano Reggiano 12 Month, Italy	5	Cheddar Hook's 2 year Aged White Cheddar, WI	6
	Manchego Aurora 12 Month Dop, Spain	5	Brie Fromager D'Affinois Double Crème, France	6
	Bleu Original Blue Point Reyes Farmstead, CA	6		

housemade pickles 5 | house baked bread 5

STARTER

Di Stefano Burrata	19	Sausage Croquette	12	Roasted Mushrooms & Endives	19
basil chimichurri, marinated		bechamel, fennel sausage,		hazelnut, citrus, Manchego, coppa	
tomato, house focaccia		herb aioli			
+ Prosciutto di Parma 7					
Spicy Salmon Crudo	14	Spanish Octopus	21	Avocado & Lil Gem Salad	19
sesame chili oil, celery, scallions,		romesco sauce, sunflower seeds,		dill buttermilk dressing,	
corn tostada		peewee potato, sherry vinegar		pickled onion, spiced crumbs,	
				Parmesan	

WOOD-GRILLED STEAK

Prime Flat Iron 8oz.	35	American Wagyu Hanger 8 oz.	45
Cedar River Farm		Snake River Farm	
Angus Filet Mignon 8oz.	52	American Wagyu Ribeye 16 oz.	120
Creekstone Farm		Imperial Farm "Signature Cut"	
Prime New York Strip 14oz.	58	Japanese A5 Striploin 6oz.	125
Cedar River Farm		Hokkaido Perfecture	
Chateaubriand 16oz.	92	Australian MB9+ Wagyu Ribeye 20 oz.	180
Creekstone Farm		Robbins Island	
Prime Tomahawk Ribeye 48-55 oz.	140		
Creekstone Farm			
SAUCE:	5	ADD ON:	
28 Steak Sauce		Roasted Bone Marrow	12
Brown Butter and Herb		Grilled Black Tiger Prawn (2)	10
Mushroom Demi		Poached Lobster Tail 7 oz.	25

NOT STEAK

Heritage Pork Shoulder	36	Crab Tajarin	34
char-siu glazed, tomato relish,		truffle crab cream, crab meat, soft shell crab,	
charred scallions, herbs, fried buns		shellfish crumbs	
Petit Lamb Chop	40	Tomato Bacon Pasta	24
fava beans, preserved lemon dressing, butter, saba		spaghetti pasta, garlic, chili flakes, Parmesan	
Adobo Chicken	28	Market Fish	MP
fragrant rice, seasonal vegetables,		chef's seasonal pairing	
adobo sauce			

SIDES

Potato Purée	16	Mac & Cheese	16	Parmesan Fries	13
Lobster Tail Potato Purée	39	Lobster Tail Mac & Cheese	39	Truffle Parmesan Fries	14
Roasted Bone Marrow	24	Green Beans & Bacon	16	Roasted Cauliflower	16